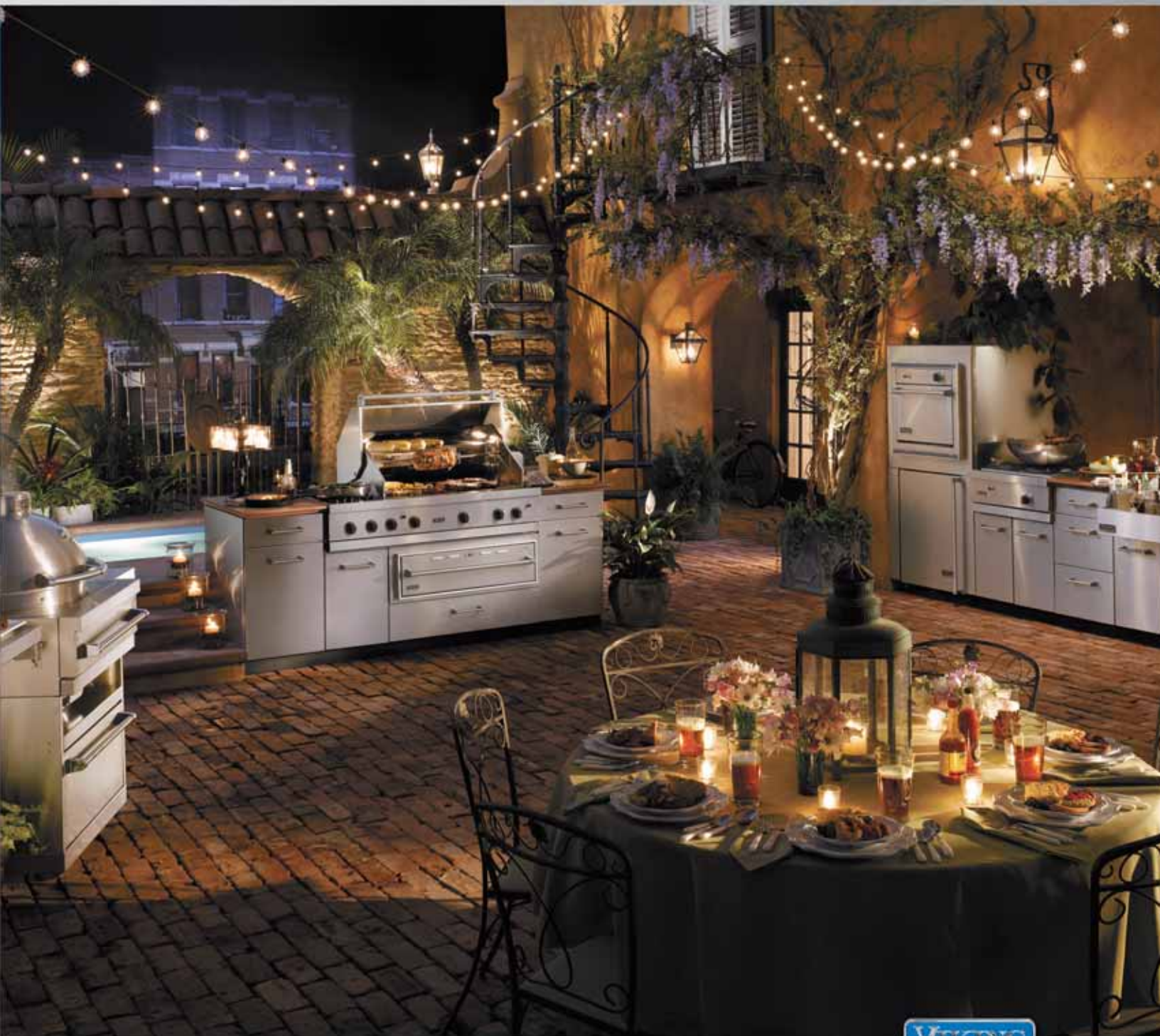


VIKING

OUTDOOR PRODUCTS



Professional Performance for the Home™



Dining al fresco has led to cooking al fresco. The moveable feast has moved to the great outdoors. And once again Viking leads the way with a full range of products to make your outdoor entertaining sizzle.

Whether you intend to grill it, smoke it, wok it, cook it on a rotisserie or in an oven, there's a Viking product with the professional performance to do the job right. There are Viking warming drawers to keep your food fresh after it comes off the fire, and Viking outdoor hoods to keep the fresh air fresh. There's a full line of Viking refrigerated storage and dispensers to make sure your favorite brew or nicely aged Chardonnay stays at the perfect temperature. And Viking stainless steel cabinets will keep you from running back and forth to the kitchen. All you need for a perfect backyard outing are some wonderful guests and a day of sunshine.





Ultra-premium gas grills

E Series and T Series

Commercial-type cooking power

- **NEW EXCLUSIVE** 29,000 BTU stainless steel grill burners produce intense heat across entire grilling surface (E Series only)
- 25,000 BTU stainless steel grill burners (T Series only)
- Extra-deep sealed burner box keeps heat contained in burner area, allowing easier temperature maintenance
- Rotisseries standard on all models; rotisserie system consists of a 15,000 BTU Gourmet-Glo™ infrared rear burner, heavy-duty rotisserie motor, stainless steel 1/2" rotisserie rods, and two rotisserie forks
 - Infrared burner is a reliable, electronically ignited one-piece design
 - Rotisserie rod is mounted on a ball-bearing rod support that provides smooth rotating action; rod is fully enclosed within grill, a Viking exclusive feature
 - Rotisserie motor assembly is supported by a rigid mount and is easily attached and removed from the grill for hassle-free cooking and storage
 - No counter balance required due to heavy-duty rotisserie system
- Removable smoker box accommodates wood chips or large wood chunks
 - Hinged design allows easy operation when adding smoker chips
 - 12,500 BTU burner underneath can be adjusted for maximum smoking performance
- Smoker box can be replaced with grilling grate for use of entire grill surface
- **EXCLUSIVE** Push and turn 120-volt electric ignition system provides a positive, consistent, and continuous spark for easy grill lighting (E Series only)
 - **EXCLUSIVE** Automatic re-ignition system
- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy grill lighting (T Series only)
- Halogen lighting mounted on the inside of canopy provides ample lighting for nighttime grilling (E Series only)
- **NEW** Control Panel Illumination (E Series only)
 - Dedicated LED lighting above every control knob
 - Accentuates grill face and improves nighttime visibility
- Stainless steel flavor-generator plates catch drippings, generate smoke, minimize flare-ups, and allow for better heat control
 - Perforated design allows heat to spread quickly and evenly across entire surface
 - Burner flames are visible through perforations, allowing user to visually monitor heat output and adjust to desired level
- Chrome-plated warming rack – reinforced by heavy-duty rack supports – can easily be adjusted to three different positions, allowing use of additional accessory racks
- Numerical thermometer shows temperatures for grilling, smoking, and warming



VGBQ300/VGIQ300 Gas
30" Wide Ultra-Premium Grill



VGBQ412/VGIQ412 Gas
41" Wide Ultra-Premium Grill



VGBQ410/VGIQ410
Gas 41" Wide Ultra-Premium Grill



VGBQ532/VGIQ532 Gas
53" Wide Ultra-Premium Grill



VGBQ530/VGIQ530 Gas
53" Wide Ultra-Premium Grill

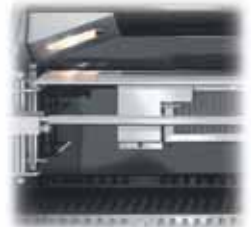


VGBQ410-3RE1 – Gas 41” wide E Series grill with optional cart

Brilliant white LED lights above each knob illuminate the control panel for moonlit cookouts. (E Series models)



Grill till the sun comes up with the E Series halogen canopy lights and electric ignition system. (E Series models)





VGBQ300-2RE1 – Gas 30" wide
E Series grill with optional cart



Grease Control™ system
channels liquids to the removable
pan(s) in the pullout drip tray.



Commercial styling and construction

- Built from thick sheets of rugged, heavy-duty stainless steel
- Double wall construction insulates canopy to help keep heat inside and provides for a cooler sidewall
 - Hood is slightly slanted to prevent water from accumulating on top of grill, and provides a sleek style that is synonymous with the Viking name
 - **NEW** Seamless canopy design provides clean fit and finished look
- **NEW** EasyLift™ Canopy System (E Series only)
 - **EXCLUSIVE** Built into canopy and hidden from view
 - Provides weight counterbalance when opening and closing canopy for very smooth and easy operation
- No exposed rotisserie slot to take away from strength of sidewall or allow heat to escape
- **NEW** Cast metal knobs provide durability to the elements
- **EXCLUSIVE** All models can be built into any type of enclosure without the need of an insulated jacket
- Stainless steel landing ledge with solid, welded, seamless finish
- No assembly required

Easy maintenance and cleanup

- Grease Control™ system consists of full-width removable stainless steel drip tray, and individual removable trays within main tray
 - **EXCLUSIVE** "Trays within a tray" design channels liquids to the precise drip tray location, providing easy cleanup because liquids are contained

- Stainless steel ball-bearing rollers provide smooth opening of drip tray, while roller stops prevent tray from falling out
- **NEW** Power Porcelain™ cast iron grates are porcelain-coated to prevent food from easily sticking; virtual non-stick surface creates optimal cooking areas, while also creating an easy-to-clean surface (E Series only)
 - Cast iron provides superior heat characteristics - heats up faster and holds heat longer than any metal
 - **EXCLUSIVE** New grate design discourages flare-ups
- Burners are equipped with stainless steel drip guards to combat burner clog and aid grease management by channeling liquids to the drip tray, assisting in flare-up control

Additional features of select models

- Side burners – a double configuration 15,000 BTU side burner (41" and 53" wide models)
 - **NEW** Heavy-duty, porcelain-coated removable "Spider" grates provide continuous front-to-rear surface for easy movement of large pots
 - Constructed entirely of stainless steel with separate, removable stainless steel burner bowls for enhanced cleanability and rust protection
 - Removable stainless steel cover provides additional protection from the elements

New Power Porcelain™ grates help prevent sticking while providing the fast and long-lasting heat of cast iron.
(E Series models)



The TruSear™ infrared burner sears in the juices of even the thickest cuts of meat.



- TruSear™ infrared burner
 - Available on 30" wide grill (VGIQ300T1), 41" wide models (VGIQ410T1/E1 and VGIQ412T1), and 53" wide models (VGIQ530T1/E1 and VGIQ532T1/E1)
 - Located in far left grill burner position
 - Constructed of heavy-duty inconel stainless steel
 - 30,000 BTU high, 17,500 BTU low
 - Intense searing heat caramelizes the outside of food, locking in the food's natural juices and flavors
 - Drippings from food are vaporized from intense heat of TruSear burner, generating flavor and preventing flare-ups
 - Reduced cooking times due to short preheat time and intense infrared heat

Optional accessories

Available separately and do not come standard with gas grills

- Stainless steel carts
 - Available for all models (BQC030T3-SS, BQC300T3-SS, BQC410T1-SS, BQC530T1-SS) rolls easily on inboard locking casters and 10" rubber wheels, allowing unit to fit flush against wall
 - Stainless steel handles and endcaps coordinate with other Viking outdoor products
 - 30" wide Ultra-Premium cart has two 16" wide by 24" deep fold-down side shelves; front door for LP tank access
 - 30" wide Premium cart has one 16" wide by 24" deep fold-down shelf
 - 41" and 53" wide carts have two 16" wide by 24" deep fold-down side shelves, two storage drawers, and one front access door which opens to a front slide-out LP tank shelf
 - 53" wide cart has an additional access door which opens to a stainless steel storage shelf
- Outdoor Range™— stainless steel cart with built-in gas oven
 - Available for 53" wide models (BQCO53T1-SS)
 - 20,000 BTU gas burner
 - 200 to 500 degrees F (93 to 260 degrees C) thermostat
 - Natural airflow bake function
 - 2.5 cu. ft. oven cavity
 - Electronic ignition powered by 9-volt battery



The smoker box features its own adjustable burner underneath.





VGBQ532-3RE1 – Gas 53" wide E series grill shown on optional cart with gas oven



Ball-bearing support on rotisserie allows for smooth, fluid movement.





VGBQ300-2RE1 – Gas 30” wide E-Series grill with optional cart



Access doors provide attractive storage space underneath built-in units.



- Stainless steel access doors (AD2820TSS, AD1620TSS) – available in double and single versions
 - Double access doors: 32" wide by 23" high
 - Single access doors: 20" wide by 23" high
 - Handles and endcaps coordinate with other Viking outdoor products
- Built-in storage drawers (SD170T, SD100T, SD160T)
 - Extra-large storage capacity perfect for storing barbecue tools, seasonings, and other grilling accessories
 - 27" wide model: 24.5" wide by 6.5" high by 23.4" deep (2.2 cu. ft.)
 - 30" wide model: 27.5" wide by 6.5" high by 23.4" deep (2.4 cu. ft.)
 - 36" wide model: 33.3" wide by 6.5" high by 23.4" deep (3.0 cu. ft.)
 - Heavy-duty handle and perimeter trim; equipped with catch latch to keep drawers secured while closed
 - Stainless steel roller-bearing glides for smooth drawer operation
 - Entire drawer removes for easy cleaning
- Portable griddle (PGD4) – cast-aluminum with non-stick finish; designed to fit over side burners
- Wok grate (WGT) – use for wok cooking, in place of "V" grate on side burners
- Stainless steel grill grates (SS2TG, SS3TG, SS4TG)
- Rotisserie basket (BQRB306T, BQRB308T, BQRB416T, BQRB538T) – cook food on rotisserie without spearing, wiring, or tying; available in 6" and 8" widths



Grill light accessory shown on 30" wide grill

- Rotisserie forks (RFK) – two additional rotisserie forks (two forks come standard with all grills)
- Warming rack (WR2TSS, WR3TSS, WR4TSS) – one comes standard with all grills; grills can accommodate up to three racks
- Grill light (VQL)
 - 12-volt, 20-watt lamp; 8-foot electrical cord
 - 22" wide flexible gooseneck with heat-sealed vinyl protective cover
- Broiler pan and tray (BPT)
- Broiler pan rack (BPR)
- Covers (CV30T, CV41T, CV53T) – heavy-duty marine grade vinyl custom-made for Viking built-in and cart model grills; felt-lined to protect grill on inside



Optional rotisserie basket may be used to cook food with no spearing or wiring.



Custom-made grill covers are available for all grills – both built-in and cart models.

Built-in storage drawers provide a similar look to outdoor warming drawers.



- Professional stainless steel five-piece barbecue tool set (BQTS) – includes turner, fork, knife, tong, and brush
- Professional cooking mitt (PCM) – provides protection against burns
- Gas conversion kits – available for field conversion of natural gas to LP/Propane (TLPK-VGBQ, TLPK-VGIQ) and LP/Propane to natural gas (TNK-VGBQ, TNK-VGIQ)
 - Includes all hardware necessary to convert any size outdoor gas grill

Double side burners and four burner rangetop

- Two 15,000 BTU burners may be installed separately from outdoor gas grills (VGSB152T)
- Four 15,000 BTU burner rangetop may be installed separately from outdoor gas grills (VGRT244T)

- Heavy-duty fully porcelain-coated removable "V" grates provide continuous front-to-rear surface for easy movement of large pots
- Removable stainless steel grate support with separately removable stainless steel burner bowls enhances cleanability
- Removable stainless steel cover adds protection from the elements
- Removable stainless steel drip tray with roller-bearing glides, full-length handle, solid welded/finished end caps, and removable grease pan
- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy lighting

TruSear™ infrared grillers

- Constructed of heavy-duty inconel stainless steel
- Available in 15" and 24" widths
- 21,500 BTU high, 14,500 BTU low – 15" w. model
- 43,000 BTU high, 14,500 BTU low – 24" w. model (2 burners)
- Intense searing heat caramelizes the outside of food, locking in the food's natural juices and flavors
- Drippings from food are vaporized from intense heat of TruSear burner, generating flavor and preventing flare-ups
- Reduced cooking times due to short preheat time and intense infrared heat
- Removable stainless steel cover adds protection from the elements
- Removable drip tray with roller-bearing glides
- Push-button electronic ignition provides a positive, consistent, and continuous spark for easy lighting



15" Wide Double Side Burners (VGSB152T)



24" Wide Four Burner Rangetop (VGRT244T)



VGIB242T - 24" wide TruSear™ infrared grill



Five-piece barbecue tool set includes tong, brush, knife, fork, and turner.



C⁴™ cooker

Charcoal Ceramic Cooking Capsule

Professional features

- Precise temperature control combined with Elliptical™ airflow allows for a wide variety of cooking functions
- Ceramic interior provides food with a natural and true flavor
- Advanced ceramic interior provides maximum heat retention
 - Results in faster cooking times
 - Heat reflects off ceramic interior, cooking food from all angles while locking in flavor and juices
- 315 sq. inch (800.1 cm) cooking surface provides ample grilling area for large food items
- Heavy-duty cooking grids are porcelain-coated to prevent food from sticking; virtually non-stick surface creates optimal cooking area and is easy to clean
- Thermometer located in center of canopy gives precise readings from 150 to 750 degrees F (10 to 399 degrees C), allowing foods to be cooked at required temperatures
- Dampers at bottom and top of grill allow airflow to be regulated
 - Open dampers to increase temperature for grilling
 - Close dampers to lower temperature for slow smoking
- Natural lump charcoal is recommended because it burns hotter and longer than regular charcoal briquettes
- Ash tool comes standard for easy ash removal

Commercial styling and construction

- Constructed from durable, 18-gauge spun stainless steel
- Thick ceramic interior provides rigidity and sturdiness to canopy
- Canopy is equipped with two hydraulic cylinders for easy opening and closing

Cart options

- C⁴ cooker must be used with a Viking cart (sold separately)
 - QSC200 – 20" wide cart
 - QSC300 – 30" wide cart
 - QSC412 – 41" wide cart with double side burners

Optional accessories

Available separately and do not come standard with C⁴ Cooker

- Covers (CV20C4, CV30C4, CV41C4) - heavy-duty marine grade vinyl custom-made for all C⁴ models; felt-lined to protect cooker on inside
- V-rack and drip pan (CVD)
 - Non-stick V-rack can be used for cooking large food items
 - Drip pan catches drippings from food cooked in V-rack to generate flavor and prevent flare-ups
- Water pan and rack (CWD)
 - Constructed of stainless steel to resist rusting
 - Large capacity pan holds one gallon of water – enough for approximately six hours of cooking
 - Rigid rack holds pan securely



C⁴ Cooker with 20" Wide Cart

C⁴ Cooker with 30" Wide Cart

C⁴ Cooker with 41" Wide Cart and Double Side Burner



VCQS001-SS – C4 Cooker on 41" wide cart with double side burners



V-rack and Drip Pan (CVD)



Water Pan and Rack (CWD)

Outdoor ovens



VEOS100T – Electric 30"
wide smoker oven



The electric smoker oven also provides convection baking for a tender rack of lamb.



Electric smoker oven

Commercial-type cooking power

- Exclusive plenum system mixes heat, water vapor, and smoke for a perfect cooking environment
- Agency-certified for outdoor use
- 120-volt, thermal convection oven has precision-louvered oven side walls for balanced oven heat
- Large capacity water pan holds 1.5 g (5.71) of water for smoking
- Drip tray can accommodate 1.5 g (5.71) of liquid
- Smoker box is capable of holding large quantities of wood chips or chunks of wood for smoking
- Meats are tenderized by slow cooking with heat and moisture, resulting in less shrinkage
- Three heavy-duty, six-position oven racks for maximum cooking capacity

Precision controls

- Baking temperatures from 175 to 400 degrees F (80 to 205 degrees C)
- Separate control for smoke element

Gas oven

Commercial-type cooking power

- 20,000 BTU gas oven is agency-certified for outdoor use
- Available for natural or LP gas
- Baking temperatures from 200 to 550 degrees F (93 to 260 degrees C)

- Natural airflow bake function is perfect for baking side dishes and desserts
- Three heavy-duty racks/four positions
- Electronic ignition powered by a 9-volt battery

Professional features

- Commercial-style appearance and design
- Built from thick sheets of rugged, non-rusting stainless steel
- Fully assembled and ready for use

Optional accessories

- Gas conversion kits - available for field conversion of natural gas to LP/Propane (TLPK-BQCO) and LP/Propane to natural gas (TNK-BQCO)



VGSO260T – Gas
26" wide oven



VEOS100T Electric
30" Wide Smoker Oven



VGSO260T Gas
26" Wide Oven



Gas wok/cooker



VGWT241T – Gas 24"
wide wok/cooker



The 20" wide wok included with the wok/cooker makes stir-fry a breeze.



Professional features

- 27,500 BTU burner for high-heat/fast cooking
- Push-button electronic ignitor allows quick and simple ignition
- Two-piece heavy-duty, porcelainized, cast-iron, removable burner grate
- Exclusive agency-certified center trivet converts burner grate for use with large stock pots
- 20" wide steel wok with top
- Removable, stainless steel pull-out drip tray with roller-bearing glides, full-length handle, and solid welded/finished end caps; removable grease pan
- Standard stainless steel island trim and countertop side trim

Commercial styling and construction

- Large, easy-to-read knob with childproof, push-to-turn safety feature
- Stainless steel landing ledge with solid, welded, seamless finish
- Stainless steel burner cover with handle shields burner area from the elements when wok is not in use



The center trivet allows the wok/cooker to be used as a high-powered burner. Perfect for your next crab boil.

Warming drawers

Professional features

- Temperature settings from 90 to 250 degrees F (32 to 121 degrees C) accommodate all types of food
 - Low setting is ideal for plate warming or bread proofing
 - High setting keeps soups and sauces piping hot
- Largest drawer available
 - 27" wide model: 17 3/16" wide by 6" high by 22 3/4" deep (1.4 cu. ft.)
 - 30" wide model: 20 1/2" wide by 6" high by 22 3/4" deep (1.6 cu. ft.)
 - 36" wide model: 25" wide by 6" high by 22 3/4" deep (2.0 cu. ft.)
 - Only 36" wide warming drawer available – a Viking exclusive
 - Entire drawer is easily removable for cleaning
- Versatile moisture-selector control regulates amount of moisture released from drawer
 - Adjust without opening drawer and affecting interior temperature and humidity – open vent to keep food crisp; close vent to keep food moist
- Shipped complete with two removable stainless steel low racks and removable stainless steel moisture cup
 - Low racks cover entire bottom of pan for the largest loads, or remove one section for only half coverage
 - Moisture cup holds water to increase interior humidity
- Powerful 425-watt heating element on 27" wide model; 450-watt element on 30" wide model; 550-watt element on 36" wide model
- Power "on" indicator light cycles on and off with heating element

Commercial styling and construction

- Heavy-duty drawer handle and perimeter trim
- Stainless steel roller-bearing glides for smooth drawer operation
- Large, easy-to-read, commercial-type knob with bezel

Optional accessory

- Pan/lid set – five heavy-gauge stainless steel commercial pans with lids
 - Two 2 1/2" deep by 12" long by 7" wide pans
 - Two 4" deep by 12" long by 7" wide pans
 - One 4" deep by 12" long by 10 1/2" wide pan

The warming drawer protects four plates of food from the elements and warms them for up to two hours.





VEWD163T – Electric 36"
wide warming drawer



VEWD173T 27" Wide
Warming Drawer



VEWD103T 30" Wide
Warming Drawer



VEWD163T 36" Wide
Warming Drawer

Outdoor ventilation hoods



VWH3678T - 36" wide outdoor hood (shown with optional duct cover)



Professional features

- Heavy-duty construction; professional-type size and styling
- Designed and constructed for damp environment certification
- Virtually seamless design with no visible screws
- Halogen lights for better visibility and efficiency
 - Dimmer on lights allows custom lighting – separate on/off switch allows user to leave dimmer at favorite position
- Heat sensor turns ventilator on full power when cooking temperatures reach uncomfortable levels

Interior- or exterior-power ventilators

- Interior- or exterior-power ventilators available
 - 1,200 CFM (VIV1200) interior-power ventilator kit
 - 1,200 CFM (VEV1200) or 1,500 CFM (VEV1500) exterior-power ventilator kits
- Both work with variable speed controls for custom venting – separate on/off switch allows user to leave ventilator at favorite setting
- One ventilator, one duct run for any size hood/ventilator
- Must use Viking ventilator kits with Viking hoods; use of non-Viking kits voids product warranty

Easy maintenance and cleanup

- Commercial-type baffle filter system efficiently removes grease and heated vapors from air; especially designed for use with commercial-type products
- Dishwasher-safe filters are easily removed for quick cleaning
- Removable trough catches liquefied grease; making cleanup quick and easy
- Design of low profile filter system means less interior hood space to be cleaned
- Interior of hood canopy has stainless steel liner for increased rigidity, seamless appearance, and easy cleaning

Optional accessories

- Duct covers
 - 12" deep; extends height of hood by 12 inches
 - Constructed of 18-gauge stainless steel
- Backsplashes
 - Available in stainless steel (SS) only
- Accessory rail
 - Available for front of hood in Chrome (CR) or Brass (BR) finish

Heavy-duty outdoor hoods are designed to handle whatever your grill dishes out.



Refrigerated beverage centers

Professional features – 15" wide model

- Two full-depth adjustable wire shelves pull out for easy access
- One full-depth, tempered-glass shelf creates a distinct temperature zone for wine storage
- Inside temperature can be adjusted from 39 to 42 degrees F (4.0 to 5.6 degrees C) to 54 to 56 degrees F (12 to 18 degrees C)
- Wine rack in bottom cradles five bottles horizontally
- Interior light turns on when door is opened or by switch
- 3.0 cubic feet of storage
- Automatic cycle defrost

Professional features – 24" wide model

- Top wire shelf has 6 1/2" flip-up section to chill or store open wine bottles or large containers (VUAR model only)
- Two full-depth, tempered-glass shelves, combined with the top wire shelf, hold 148 12-oz. cans
- Full-depth shelves create distinct temperature zones for storing beverages
- VUAR – inside temperature can be adjusted from 39 to 42 degrees F (4.0 to 5.6 degrees C) to 54 to 56 degrees F (12 to 18 degrees C)
- VURI – inside temperature can be adjusted from 33 to 45 degrees F (0.6 to 7.2 degrees C) in beverage section and 5 to 15 degrees F (-15 to -9.4 degrees C) in icemaker section

- Shelves can be removed to store larger bottles
- Two wine shelves in bottom cradle 14 bottles horizontally (VUAR model only)
- Interior light turns on when door is opened or by switch
- 6.1 cubic feet of storage
- Automatic cycle defrost
- Beverage center with icemaker (VURI)
 - Icemaker produces 2 lbs. of ice per day
 - Ice bin stores up to 5 lbs. of ice

Commercial-style construction 15" and 24" wide models

- Install as a single unit, double stacked, or side-by-side in standard-depth residential cabinets
- Stainless steel exterior cabinet surrounds unit and forms a water-resistant seal
- Insulated electrical terminals, sealed electrical contacts, and a water-resistant thermostat provide optimal performance in all weather elements
- Normal operating range for outdoor unit is between 40 to 110 degrees F (4.4 to 43.4 degrees C); it is recommended that the unit be shut off in temperatures above 110 degrees F (43.4 degrees C) and below 40 degrees F (4.4 degrees C)



VUAR153T 15" Wide Refrigerated Beverage Center



VUAR143T 24" Wide Refrigerated Beverage Center

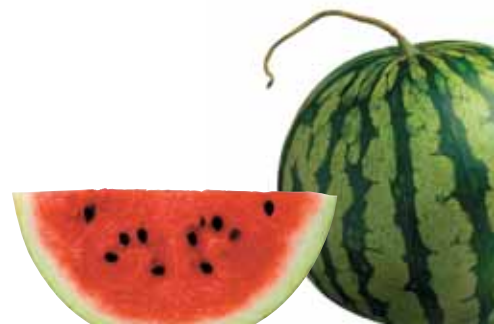


VURI140T 24" Wide Refrigerated Beverage Center with Icemaker





VUAR143T – 24" wide
refrigerated beverage
center in Stainless Steel



Undercounter/freestanding refrigerated drawers



VURD144T 24" wide
Refrigerated Drawers



VURD144T 24" Wide
Refrigerated Drawers

Professional features

- 5.8 cubic feet of storage
- Stainless steel interior
- Full extension drawer glides
- Vertical storage of wine bottles or two-liter drink bottles in bottom drawer
- Hidden touchpad electronic controls with LED digital temperature readout
 - Inside temperature can be adjusted from 32 to 45 degrees F (0 to 7 degrees C)
 - TruProtect™ system signals if door is left open or if temperature is out of set range
 - Sabbath mode disables audible tones, LED display, and lights
 - Temperature can be displayed in either Fahrenheit or Celsius
- Interior LED lighting

Professional-style construction

- Undercounter or freestanding installation
- Heavy-duty, commercial-style handle on Professional model; distinctive ergonomically designed handle on designer model
- Adjustable leveling legs
- Stainless steel exterior cabinet surrounds the unit and forms a water-resistant seal
- Insulated electrical terminals, sealed electrical contacts, and a water-resistant thermostat provide optimal performance in all weather elements
- Agency-certified for outdoor use

Optional accessories

- RDPS – four piece pan set with lids
- RDUD – adjustable divider for upper drawer
- RDLD – adjustable divider for lower drawer



Undercounter/freestanding wine cellars

Professional features

- Six wire shelves hold bottles horizontally, keeping corks moist
 - 24" wide model has 54 bottle capacity
 - Roller rack shelves extend for easy loading and unloading
 - Shelves are coated to reduce vibration and hold bottles snugly in place
 - Shelves can be removed to store large bottles
 - Locks on racks prevent shelves from being removed inadvertently
- Hidden touchpad electronic controls with LED digital temperature readout
 - Inside temperature can be adjusted from 40 to 65 degrees F (4 to 18 degrees C)
 - TruProtect™ system signals if door is left open or if temperature is out of set range



- Sabbath mode disables audible tones, LED display, and lights
- Temperature can be displayed in either Fahrenheit or Celsius
- Low-intensity interior lighting
 - Displays wine with minimal heat and light output
 - Turns on when door is opened or can be set for display lighting

Professional-style construction

- Undercounter or freestanding installation
- Heavy-duty, commercial-style handle
- Must be ordered either right or left hinge (specify R or L after model number)
- Adjustable leveling legs
- Stainless steel exterior cabinet surrounds the unit and forms a water-resistant seal
- Insulated electrical terminals, sealed electrical contacts, and a water-resistant thermostat provide optimal performance in all weather elements
- Agency-certified for outdoor use



VUWC144T 24" Wide Wine Cellar





VUWC144T 24" wide
Wine Cellar



Refrigerated beverage dispensers



VUBD140T – 24" wide built-in refrigerated beverage dispenser



VRBD140T 24" Wide Portable Refrigerated Beverage Dispenser



VUBD140T 24" Wide Built-in Refrigerated Beverage Dispenser

Professional features

- Available built-in or as a portable model
- Spacious interior is capable of holding up to one half-barrel
- Includes easy-to-clean-and-use stainless steel dispensing tower
- Tower tap handle is threaded so custom handles can be installed
- VRBD portable model is easily moved by four heavy-duty casters; two are capable of being locked
- Packaged with unit – filled 5 lb. (2.3 kg) CO₂ cylinder, keg coupler, air line with clamps, and single-gauge regulator

Agency-certified for outdoor use

- Stainless steel exterior cabinet surrounds unit and forms a water-resistant seal
- Insulated electrical terminals, sealed electrical contacts, and a water-resistant thermostat provide optimal performance in all weather elements
- Normal operating range for unit is between 40 and 110 degrees F (4.4 and 43.4 degrees C); it is recommended that unit be shut off in temperatures above 110 degrees F (43.4 degrees C) and below 40 degrees F (4.4 degrees C)



VRBD140T – 24" wide portable beverage dispenser

- Factory-set for the ideal beverage storage temperature – 38 degrees F (3.3 degrees C)
- Temperature-adjustable from 35 to 54 degrees F (2 to 12 degrees C)

Optional accessories

- 1-qt. cleaning kit for use in cleaning lines and faucet
 - Includes 1-qt. cleaner, tap and line cleaner, faucet wrench, and faucet brush
- 4-oz. bottle of tap and line cleaning solution
- Faucet lock with keyed entry



Ice machine

Professional features

- Produces up to 35 lb. of clear ice in 24 hours
- 3/4" cube thickness
- 35 lb. capacity ice bin
- Draining process automatically removes old ice
 - Ice collects in the bin, then gradually melts through the drain to ensure a constant supply of fresh ice
- Heavy-duty ice scoop
- Equipped with cleaning mode



Commercial-style construction

- Available built-in or as a freestanding model
- Permanently lubricated sealed compressor and pump ensure long life and professional performance
- Stainless steel ice cutter
- Kickplate and covered ice bin front are both stainless steel
- Adjustable leveling legs

Agency-certified for outdoor use

- Stainless steel exterior cabinet surrounds unit and forms water resistant seal
- Insulated electrical terminals, sealed electrical contacts, and a water-resistant thermostat provide optimal performance in all weather elements
- Normal operating range for unit is between 45 to 110 degrees F (7.2 to 42 degrees C)

Optional accessory

- Sealed reservoir drain pump (DP-VUIM)
 - For use when floor drain is not available



VUIM150T 15" Wide
Ice Machine





VUIM150T – 15" wide
ice machine

Draining process melts old
ice, ensuring a constant
supply of fresh ice.



Refreshment centers

Professional features – 24" wide model

- Commercial-style appearance and design
- Cold water sink with professional-style faucet
- Four deep stainless steel condiment bins
- Bottle bath keeps beverages and other items cold
- Cutting board slides to fit over sink
- High-shelf with rail conveniently holds glasses and other items
- Speed rail holds five standard wine or liquor bottles
- Bottle opener with bottle cap catch

Professional features – 41" wide models

- Available built-in or as a portable model
- Commercial-style appearance and design
- Cold water sink with professional-style faucet
- Large bin behind sink holds drink/juice containers and two liter bottles
- Four 6" x 4" stainless steel condiment bins
- Cutting board slides to fit over sink
- Bottle bath keeps beverages and other items cold
- High-shelf with rail conveniently holds glasses and other items
- Speed rail holds five standard wine or liquor bottles
- Bottle opener with bottle cap catch
- Large-capacity storage drawer protects items from the elements
- Pullout trash container is removable for easy use
- Additional features of portable models:
 - 16" x 24" fold-down shelf on left and fold-down shelf in back provides additional surface areas
 - Four heavy-duty casters provide stability and easy maneuvering
 - Cover (CV41RC-P) – heavy-duty marine grade vinyl; custom made for Viking portable refreshment center



VBRC241 – 24" wide built-in refreshment center



VBRC241 24" Wide Built-in Refreshment Center



VPRC411 41" Wide Portable Refreshment Center



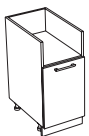
VBRC411 41" Wide Built-In Refreshment Center



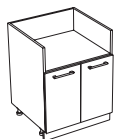
VBRC411 – 41" wide
built-in refreshment center



Stainless steel cabinets



VBBO1601
16" w. x 30" d.
Side Burner Base



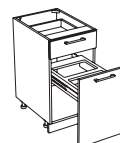
VBBO2602
26" w. x 30" d. Wok,
Refreshment Center,
24" w. Griller Base



VBO1811
18" w. x 30" d.
Base Cabinet
(1 Drawer and 1 Door)



VBO1830
18" w. x 30" d.
Base Cabinet
(3 Drawers)



VTPO1810
18" w. x 30" d.
Trash Pullout



VSBO2402
24" w. x 30" d. Sink Base

VSBO3602
36" w. x 30" d. Sink Base

Professional features

- Complete stainless steel construction
 - Professional-style handles match the look of Viking outdoor appliances
- All cabinets are 30" deep
- Drawers equipped with full extension slides
- Fully concealed door hinges
 - Doors may be adjusted to mount left- or right- hinge
- Heavy-duty, adjustable legs (same as used on ranges)
- Optional clip-on toe kicks ship standard with cabinets and accessories

Optional accessories

- Filler strips
 - VCF90 – 3" (each side) inner corner filler strip for use in 90° turns
 - VCF135 – 3" (each side) inner corner filler strip for use in 135° turns
 - VFLR4 – 4" general filler strip for use between cabinets
 - VOFC90 – 4" (each side) outer corner filler strip used to connect two back panels at a 90° angle and add countertop support; shipped with two unattached side panels
 - VOFC135 – 4" (each side) outer corner filler strip used to connect two back panels at a 135° angle and add countertop support; shipped with two unattached side panels

■ Side panels

- VSP30 – Base side panel for all non-tower cabinets
- VTHP30 – Half oven tower side panel
- VTSP30 – Full oven tower side panel

■ Back panels

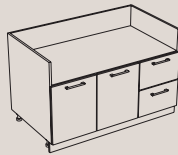
- VBP16 – 16" wide back panel for use with VBBO1601
- VBP18 – 18" wide back panel for use with VBO1811/VBO1830/VTPO1810
- VBP24 – 24" wide back panel for use with VSBO2402/VURO2400
- VBP26 – 26" wide back panel for use with VBBO2602
- VBP30 – 30" wide back panel for use with VQBO3021/VQWO3010
- VBP32 – 32" wide back panel for use with VURO3200
- VBP36 – 36" wide back panel for use with VSBO3602
- VBP41 – 41" wide back panel for use with VQBO4121/VQWO4120
- VBP53 – 53" wide back panel for use with VQBO5322/VQWO5311
- VTBP32 – 32" wide /68" high back panel for use with electric smoker and gas oven towers
- VBPFLR4 – 4" wide back panel filler for use with VLFR4



VQBO3021
30" w. x 30" d.
Grill Base



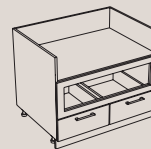
VQBO4121
41" w. x 30" d.
Grill Base



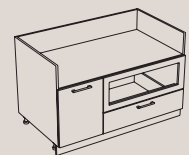
VQBO5322
53" w. x 30" d.
Grill Base



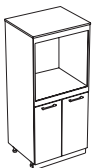
VQWO3010
30" w. x 30" d. Grill Base
with 30" w. Warming Drawer
Opening



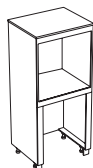
VQWO4120
41" w. x 30" d. Grill Base
with 36" w. Warming Drawer
Opening



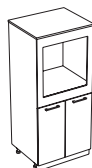
VQWO5311
53" w. x 30" d. Grill Base
with 36" w. Warming Drawer
Opening



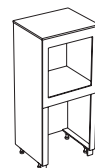
VEUO3202
32" w. x 30" d.
Electric Smoker Oven
Base with Storage



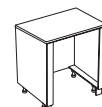
VERO3200
32" w. x 30" d. Electric
Smoker Oven Base with
Refrigeration



VGRO3202
32" w. x 30" d. Gas Oven
Base with Storage



VGRO3200
32" w. x 30" d. Gas Oven
Base with Refrigeration



VURO2400
24" w. x 30" d. Undercounter Refrigeration Base

VURO3200
32" w. x 30" d. Undercounter Refrigeration Base

Design integrity

Consistency in both performance and design should be a major consideration when building or remodeling a home. With the complete Viking indoor or outdoor kitchen, every single product works together in form and function with the same level of excellence. It's something Viking calls Design Integrity™.

Viking is the only company that offers complete ultra-premium kitchens – so Viking is also the only company that can offer truly consistent design, while delivering the quality and performance that makes Viking the true market leader. Across all product categories, the knobs, handles, bezels, curves, angles, and lines all follow the same design cues – even the grain of stainless is the same from product to product. This enables the designer to create a perfectly harmonious kitchen in one of three Viking product offerings – Professional Indoor, Designer Indoor, or Professional Outdoor.

You wouldn't install mismatched cabinets and drawers or countertops. Yet design differences are even more dramatic between multiple appliance manufacturers. Traditional or contemporary. Stainless or color finish. No matter the look you're going for, no one can match the Viking kitchen and Viking Design Integrity.

Finish options

- All outdoor products are available in Stainless Steel (SS)
- VGBQ/VGIQ gas grills may be ordered with Brass Trim Option (BR) for nameplate, knob bezels, and handle/brackets
- Grill carts may be ordered with Brass Trim Option (BR) for handle/brackets
- VGSB/VGIB side burners may be ordered with Brass Trim Option (BR) for nameplate and knob bezels
- VGWT wok/cooker available with black porcelain grates; stainless steel grate support, control panel landing ledge, and drip tray pull; black knobs
 - May be ordered with Brass Trim Option (BR) for nameplate and knob bezels
- VEWD warming drawers may be ordered with Brass Trim Option (BR) for nameplate and handle/brackets
- VWH outdoor hoods may be ordered with Brass Trim Option (BR) for nameplate and accessory rail
- VUAR/VURI refrigerated beverage centers may be ordered with Brass Trim Option (BR) for nameplate and handle/brackets
- VURD refrigerated drawers may be ordered with Brass Trim Option (BR) for nameplate and handle/brackets
- VUWC wine cellar may be ordered with Brass Trim Option (BR) for nameplate and handle/brackets
- VRBD/VUBD beverage dispensers may be ordered with Brass Trim Option (BR) for nameplate and handle/brackets
- VUIM ice machine may be ordered with Brass Trim Option (BR) for nameplate and handle/brackets
- VBRC/VPRC refreshment centers may be ordered with Brass Trim Option (BR) for nameplate and handle/brackets



Warranty highlights

- One-year full covers all outdoor products – in-home repairs
- Ninety-day limited covers all outdoor products – cosmetic parts such as glass, painted items, and decorative items

Grills, side burners, and infrared griller

- Five-year limited – infrared rotisserie burner(s), TruSear™ infrared griller, and porcelain grill grates
- Lifetime limited – rust through on all stainless steel components and porcelain grill grates

C⁴ cooker

- Lifetime limited – all ceramic parts, grill grates, and rust through on all stainless steel components

Smoker oven

- Five-year limited – heating elements
- Lifetime limited – rust through on all stainless steel components

Gas oven

- Five-year limited – tube burners
- Ten-year limited – porcelain oven
- Lifetime limited – rust through on all stainless steel components

Wok/cooker

- Five-year limited – surface burner
- Lifetime limited – rust through on all stainless steel components

Warming drawers

- Five-year limited – heating element

Outdoor hoods

- Five-year limited – all ventilator motors
- Lifetime limited – rust through on all stainless steel components

Refrigerated drawers and wine cellar

- Six-year full – sealed refrigeration system
- Lifetime limited – stainless steel exterior

Refrigerated beverage centers, beverage dispensers, and ice machine

- Five-year limited – sealed refrigeration system

Refreshment centers

- Lifetime limited – rust through on all stainless steel components

Stainless steel cabinets

- Two-year limited – door hinges and drawer slides
- Lifetime limited – rust through on all stainless steel components

Surface configurations

VGBQ300-2RT1/E1
VGIQ300-2RT1



30" wide with two grill areas – 3.9 sq. ft. (563 sq. in.)

VGBQ412-2RE1
VGIQ412-2RT1



41" wide with double side burners and two grill areas – 3.9 sq. ft. (563 sq. in.)

VGBQ410-3RE1
VGIQ410-3RT1/E1



41" wide with three grill areas – 5.8 sq. ft. (836 sq. in.)

VGBQ532-3RE1
VGIQ532-3RT1/E1



53" wide with double side burners and three grill areas – 5.8 sq. ft. (836 sq. in.)

VGBQ530-4RE1
VGIQ530-4RT1//E1



53" wide with four grill areas – 7.8 sq. ft. (1,120 sq. in.)

Basic specifications - Gas grills

Description	GAS 30", 41", AND 53" WIDE GRILLS		
	VGBQ300T1/VGBQ300E1 VGIQ300T1	VGBQ410E1/VGIQ410T1/E1 VGBQ412E1/VGIQ412T1	VGBQ530E1/VGIQ530T1/E1 VGBQ532E1/VGIQ532T1/E1
Overall Width	29 1/2" (74.9 cm)	41 3/16" (104.6 cm)	53 3/16" (135.1 cm)
Overall Depth	32 3/4" (83.2 cm) to end of knobs		
Cutout Width	28 5/8" (72.7 cm)	40 1/4" (102.2 cm)	52 1/4" (132.7 cm)
Cutout Depth	28" (71.1 cm)		
Cutout Height	10 1/4" (26.0 cm)		
Gas Requirements	Natural: standard residential 1/2" (1.3 cm) ID gas service line. LP/Propane: standard residential 1/2" (1.3 cm) ID gas service line or equipped with high-capacity hose/regulator assembly for connection to standard 20 lb. LP/Propane gas cylinder with a Type 1, QCC-1 connector.		
Electrical Requirements	T Series – 9-volt DC battery for electronic ignition 120VAC/60Hz; 24" (61.0 cm) 3-wire with grounded 3-prong plug attached to rotisserie motor E Series – 120VAC/60Hz; 3' (91.4 cm) power cord supply cord with 3-prong grounded plug attached to grill		
Grill Burner Rating	T Series – 25,000 BTU NAT./22,500 BTU LP (7.3 kW NAT./6.5 kW LP) E Series – 29,000 BTU NAT./28,000 BTU LP (8.5 kW NAT./8.2 kW LP)		
Smoker Burner Rating	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)		
Rotisserie Infrared Burner Rating	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP) VGBQ030 – no rotisserie	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)	VGBQ530E1/VGIQ530T1/E1 Two 15,000 BTU NAT./13,500 BTU LP (Two 4.4 kW NAT./4.0 kW LP) VGBQ532E1/VGIQ532T1/E1 15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)
TruSear Infrared Burner Rating (if applicable)	VGIQ300T1 30,000 BTU NAT./LP (8.8 kW NAT./LP)	VGIQ410T1/E1 and VGIQ412T1 30,000 BTU NAT./LP (8.8 kW NAT./LP)	VGIQ530T1/E1 and VGIQ532T1/E1 30,000 BTU NAT./LP (8.8 kW NAT./LP)
Side Burner Rating (if applicable)	—	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)	
Approximate Shipping Weight	VGBQ300T1/VGBQ300E1 VGIQ300T1 325 lb. (147.5 kg)	VGBQ410E1/VGIQ410T1/E1 350 lb. (158.9 kg) VGBQ412E1/VGIQ412T1 350 lb. (158.9 kg)	VGBQ530E1/VGIQ530T1/E1 490 lb. (222.5 kg) VGBQ532E1/VGIQ532T1/E1 460 lb. (208.8 kg)

Side burners/rangetop/grillers

Description	GAS SIDE BURNERS		GAS RANGETOP		TRUESEAR™ INFRARED GRILLERS			
	VGSB152T		VGRT244T		VGIB151T		VGIB242T	
Overall Width	15 5/16" (38.9 cm)		26 1/4" (66.7 cm)		15 5/16" (38.9 cm)		26 1/4" (66.7 cm)	
Overall Height	10 1/4" (26.0 cm) to cooking surface		10 1/2" (26.3 cm) to cooking surface					
Overall Depth	32 5/8" (82.9 cm) to end of knobs							
Cutout Width	14" (35.6 cm)		24 3/4" (62.9 cm)		14" (35.6 cm)		24 3/4" (62.9 cm)	
Cutout Height	10 1/4" (26.0 cm)							
Cutout Depth	27 1/2" (69.9 cm)							
Gas Requirements	Natural: standard residential 1/2" (1.3 cm) ID gas service line. LP/Propane: standard residential 1/2" (1.3 cm) ID gas service line or equipped with high-capacity hose/regulator for connection to standard 20 lb. LP/Propane cylinder with a Type 1, QCC-1 connector.							
Electrical Requirements	9-volt battery for ignition							
Burner Rating	15,000 BTU NAT./13,500 LP/Propane (4.4 kW NAT./4.0 kW LP/Propane)		Four 15,000 BTU burners		21,500 BTU NAT./20,000 LP/ Propane (6.3 kW NAT./5.9 kW LP/Propane)		Two 21,500 BTU NAT./20,000 LP/ Propane (Two 6.3 kW NAT./5.9 kW LP/Propane)	
Approximate Shipping Weight	80 lb. (36.3 kg)		160 lb. (72.0 kg)		80 lb. (36.3 kg)		160 lb. (72.0 kg)	

C⁴ cooker

Description	C ⁴ COOKER	
	VCQS001	
Overall Width	22 3/16" (56.4 cm)	
Overall Depth	28 3/4" (73.0 cm) from back hinge to handle	
Overall Height	32 5/8" (82.9 cm) canopy closed 43" (109.2 cm) canopy open	
Approximate Shipping Weight	190 lb. (85.5 kg)	

Basic specifications - C⁴ cooker carts

Description	20", 30", AND 41" WIDE CARTS		
	QSC200	QSC300	QSC412
Overall Width	23" (58.4 cm)	61 3/4" (156.9 cm)	73 3/8" (186.4 cm)
Overall Height	21 3/4" (55.2 cm)	37 5/8" (95.6 cm)	37 1/2" (95.3 cm)
Overall Depth	21" (53.3 cm)	31 5/8" (79.7 cm) to end of landing ledge 33 3/8" (84.8 cm) to end of knobs	
Gas Requirements	-	-	Natural: Standard residential 1/2" (1.3 cm) ID gas service line LP/Propane: Equipped with high capacity hose/regulator assembly for connection to standard 5 gal., 20 lb. LP/Propane gas cylinder with Type 1, QCC-1 connector or standard residential 1/2" (1.3 cm) ID gas service line
Electrical Requirements	-	-	9-volt DC battery for electronic ignition
Surface Burner Rating	-	-	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)
Approximate Shipping Weight	50 lb. (22.5 kg)	170 lb. (76.5 kg)	275 lb. (123.8 kg)

Electric smoker oven

Description	ELECTRIC 30" WIDE SMOKER OVEN
	VEOS100T
Overall Width	29 1/2" (74.9 cm)
Overall Height	28 9/16" (72.6 cm)
Overall Depth	25 1/2" (64.8 cm) to end of door 28 3/32" (71.4 cm) to end of handle bracket
Cutout Width	28 1/2" (72.4 cm)
Cutout Height	28 3/16" (71.6 cm)
Cutout Depth	24 1/2" (62.2 cm)
Cutout Height from Floor	4 3/4" (12.1 cm) minimum – undercounter installation 17" (43.2 cm) minimum/recommended – wall installation
Electrical Requirements	120V/60Hz, 30 amp; 4 ft. (121.9 cm) 3-wire cord with grounded 3-prong plug
Maximum Amp Usage	1950 watts/17.7 amps
Oven Interior Dimensions	Width – 23" (58.4 cm) Height – 14 7/8" (37.8 cm) Depth – 15 15/16" (40.3 cm) Overall Size – 3.2 cu. ft. (.091 m ³) Three racks, six rack positions
Approximate Shipping Weight	260 lb. (117.0 kg)

Gas oven

Description	GAS 26" WIDE OVEN	
	VGSO260T	
Overall Width	25 5/16" (64.3 cm)	
Overall Height	24 7/8" (63.2 cm)	
Overall Depth	25 1/4" (64.1 cm) to front of control panel 27 3/4" (70.5 cm) to front of door handle 38 3/4" (98.4 cm) with door open	
Cutout Width	23 7/8" (60.7 cm) minimum	24 1/4" (61.6 cm) maximum
Cutout Height	24 3/8" (61.9 cm) minimum	24 3/4" (62.9 cm) maximum
Cutout Depth	23 3/4" (60.3 cm)	
Cutout Height from Floor	17" (43.2 cm)	
Gas Requirements	Shipped with natural or LP/Propane gas; Field Convertible with proper conversion kit; accepts standard 1/2" (1.3 cm) ID gas service line	
Electrical Requirements	9-volt battery for ignition	
Bake Burner Rating	20,000 BTU Nat./LP (5.9 kW Nat./LP)	
Oven Interior Dimensions	Width – 18 1/8" (46.0 cm) Height – 12 1/2" (31.8 cm) Depth – 18 3/4" (47.6 cm) Overall Size – 2.5 cu. ft.	
Approximate Shipping Weight	196 lb. (88.2 kg)	

Basic specifications - Wok/cooker

Description	GAS 24" WIDE WOK/COOKER	
	VGWT241T	
Overall Width	26 1/4" (66.7 cm)	
Overall Height From Bottom	11 3/4" (29.8 cm) to cooking surface	
Overall Depth From Rear	32 3/4" (83.2 cm) to end of knobs	
Cutout Width	24 3/4" (62.9 cm)	
Cutout Height	10 1/4" (26.0 cm)	
Cutout Depth	27 3/8" (69.5 cm) minimum 27 7/8" (70.8 cm) maximum	
Gas Requirements	Natural: standard residential 1/2" (1.3 cm) ID gas service line LP/Propane: standard residential 1/2" (1.3 cm) ID gas service line or equipped with high-capacity hose/regulator for connection to standard 20 lb. LP/Propane cylinder with a Type 1, QCC-1 connector. Unit must be ordered Natural or LP/Propane – unit is not field-convertible.	
Maximum Amp Usage	.08 amps	
Burner Rating	27,500 BTU NAT./27,500 BTU LP/Propane	
Approximate Shipping Weight	160 lb. (72.0 kg)	

Warming drawers/Storage drawers

Description	ELECTRIC 27", 30", AND 36" WIDE WARMING/STORAGE DRAWERS		
	VEWD173T/SD170T	VEWD103T/SD100T	VEWD163T/SD160T
Overall Width	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	10" (25.4 cm)		
Overall Depth from Rear	24 5/8" (62.5 cm) to front edge of trim, 26 3/4" (67.9 cm) to end of handle bracket, 50 3/8" (128.0 cm) with door open		
Cutout Width	25" (63.5 cm)	28" (71.1 cm)	33 3/4" (85.7 cm)
Cutout Height	9 1/4" (23.5 cm)		
Cutout Depth	23 3/8" (59.4 cm) minimum		
Electrical Requirements	120VAC/60Hz – hard wire direct with separate 15-amp minimum 2-wire with ground circuit		
Maximum Amp Usage	3.6 amps/425 watts	3.8 amps/450 watts	4.6 amps/550 watts
Interior Dimensions	Width – 17 1/4" (43.8 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm)	Width – 20 1/2" (52.1 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm)	Width – 25" (63.5 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm)
Approximate Shipping Weight	80 lb. (36.0 kg)	90 lb. (40.5 kg)	110 lb. (49.5 kg)

Access doors

Description	DOUBLE AND SINGLE ACCESS DOORS	
	AD2820T	AD1620T
Overall Width (including notches)	28 1/4" (71.8 cm) minimum 30 1/4" (76.8 cm) maximum	16 1/4" (41.3 cm) minimum 18 1/4" (46.4 cm) maximum
Overall Height (opening only)	20 1/4" (51.4 cm) minimum 20 1/2" (52.1 cm) maximum	

Outdoor hoods

An interior- or exterior-power ventilator kit must be purchased for installation with all hoods.

Models	36", 48", AND 60" WIDE WALL HOODS							
	Number of Lights	Number of Filters	Recommended Ventilator Kits		Recommended Duct Size		Maximum Amps	
			Interior-Power	Exterior-Power	Interior	Exterior	Interior	Exterior
18" HIGH WALL HOOD CANOPY – 27" DEEP								
VWH3678T-36"W	2	2	VIV1200	VEV1200/VEV1500	10"	10"/10"	8.7	6.1/6.8
VWH4878T-48"W	3	3	VIV1200	VEV1200/VEV1500	10"	10"	11.5	8.8/9.5
VWH6078T-60"W	4	4	VIV1200	VEV1200/VEV1500	10"	10"	11.5	8.8/9.5

Ventilator kits

Description	VENTILATOR KITS			
	Interior Ventilators	Exterior Ventilators		In-line ventilation kits
	VIV1200	VEV1200	VEV1500	VIL1200
Approximate CFM¹	1,200	1,200	1,500	1,200
Recommended Duct Size	SEE HOOD SPECIFICATIONS			
Maximum Duct Run²	50 ft. (15.2 m)	50 ft. (15.2 m)	75 ft. (22.8 m)	50 ft. (15.2 m)
Maximum Amps	SEE HOOD SPECIFICATIONS			

Please note: Maximum amp rating for hoods includes recommended ventilator kit rating; all products must be hard wired with 2-wire ground. All ventilator kits use 120VAC/60Hz

Proper installation is extremely important to ensure maximum performance from any ventilation product.

- All CFMs stated based on tests with .1 static pressure; without applying static pressure (some brands consciously do not), CFM could be greatly overstated.
- Duct run length is for general reference only; for longer duct runs, increase duct size and contact a qualified and trained installer.
 - Straight runs and gradual turns are best; for example, each 90-degree elbow is equal to 5-10 feet (1.52-3.05 m) of straight run.
 - Never use flexible duct; it creates back pressure/air turbulence and greatly reduces performance.
 - Proper performance is dependent upon proper ducting; make sure that a qualified and trained installer is used.
 - Check with a qualified and trained installer or local codes for makeup air requirements, if any.

Basic specifications - Refrigerated beverage centers

Description	15" AND 24" WIDE REFRIGERATED BEVERAGE CENTERS	
	VUAR153T	VUAR143T/VURI140T
Overall Width	14 3/4" (37.5 cm)	23 7/8" (60.6 cm)
Overall Height	34" (86.4 cm) minimum; 35" (88.9 cm) maximum	
Overall Depth	26 1/8" (66.4 cm) to end of handle bracket	26 7/8" (68.3 cm) to end of handle bracket
Cutout Width	15" (38.1 cm)*	24" (61.0 cm)**
Cutout Height	34 1/8" (86.7 cm) minimum; 35 1/8" (89.2 cm) maximum	
Cutout Depth	24" (61.0 cm)	
Electrical Requirements	115VAC/60Hz	
Maximum Amp Usage	3.0 amps	3.3 amps
Maximum Storage Capacity	3.0 cu. ft.	6.1 cu. ft.
Inlet Water Requirements	-	VURI only – 1/8" copper tubing inlet waterline; minimum 20 psi; maximum 100 psi
Approximate Shipping Weight	110 lb. (49.5 kg)	140 lb. (63.0 kg)

*15" width for cabinet only; if door is recessed between cabinets, cutout must be 15 1/4" (38.7 cm).
 **24" width for cabinet only; if door is recessed between cabinets, cutout must be 24 1/4" (61.6 cm).

Undercounter/freestanding refrigerated drawers

Description	24" WIDE REFRIGERATED DRAWERS
	VURD144T
Overall Width	23 7/8" (60.6 cm)
Overall Height	34 1/4" (87.0 cm) minimum, 35" (88.9 cm) maximum
Overall Depth	26 7/8" (68.3 cm) to edge of handle
Cutout Width	24" (61.0 cm)
Cutout Height	34 1/4" (87.0 cm) minimum, 35 1/8" (89.2 cm) maximum
Cutout Depth	24" (61.0 cm)
Electrical Requirements	115VAC/60Hz
Maximum Amp Usage	3.3 amps
Maximum Storage Capacity	5.8 cu. ft.
Approximate Shipping Weight	180 lb. (81.8 kg)

Undercounter/freestanding wine cellar

Description	24" WIDE WINE CELLAR
	VUWC144T
Overall Width	23 7/8" (60.6 cm)
Overall Height	34 1/4" (87.0 cm) minimum, 34 1/4" (87.0 cm) maximum
Overall Depth	26 7/8" (68.3 cm) to edge of handle
Cutout Width	24" (61.0 cm)*
Cutout Height	34 1/2" (87.6 cm) minimum, 35 1/8" (89.2 cm) maximum
Cutout Depth	24" (61.0 cm)
Electrical Requirements	115VAC/60Hz
Maximum Amp Usage	3.3 amps
Maximum Storage Capacity	54 bottles
Approximate Shipping Weight	140 lb. (63.0 kg)

*Add 1/4" to cutout if door is recessed between cabinets.

Beverage dispensers

Description	24" WIDE BEVERAGE DISPENSERS	
	VRBD140T	VUBD140T
Overall Width	24 5/8" (62.5 cm)	23 7/8" (60.6 cm)
Overall Height from Bottom	52" (132.1 cm) to top of tower	47 3/4" (121.3 cm) minimum to top of tower 48 3/4" (123.8 cm) maximum to top of tower
Overall Depth from Rear	27 5/8" (70.2 cm) to end of handle brackets	26 7/8" (68.3 cm) to end of handle brackets
Cutout Width	24" (61.0 cm)*	
Cutout Height	35 9/16" (90.3 cm)**	34 1/8" (87.9 cm) minimum 35 1/8" (89.2 cm) maximum
Cutout Depth	24" (61.0 cm)	
Electrical Requirements	115VAC/60Hz	
Maximum Amp Usage	3.3 amps	
Maximum Storage Capacity	1/2 barrel – 15.5 gal. (58.7 L)	
Approximate Shipping Weight	177 lb. (80.3 kg)	140 lb. (63.5 kg)

*24" width for cabinet only; if door is recessed between cabinets, cutout must be 24 1/4" (61.6 cm).

**35 9/16" (90.3 cm) height without casters mounted to unit. 39 3/4" (101.0 cm) needed for height clearance with casters.

Ice machine

Description	15" WIDE ICE MACHINE	
	VUIM150T	
Overall Width	14 3/4" (37.5 cm)	
Overall Height	34 1/4" (87.0 cm) minimum 34 1/4" (87.0 cm) maximum legs fully extended	
Overall Depth	25 5/8" (65.1 cm) to edge of handle	
Cutout Width	15" (38.1 cm)	
Cutout Height	34 1/4" (87.0 cm) minimum 35 1/8" (89.2 cm) maximum	
Cutout Depth	24" (61.0 cm)	
Electrical Requirements	115VAC/60Hz	
Maximum Amp Usage	3.0 amps	
Maximum Storage Capacity	35 lbs.	
Approximate Shipping Weight	110 lb. (49.5 kg)	

Refreshment centers

Description	24" AND 41" WIDE REFRESHMENT CENTERS		
	VBRC241	VBRC411	VPRC411
Overall Width	24" (60.9 cm)	41" (104.1 cm)	
Overall Height	10 5/8" (26.9 cm) to top of landing ledge 30 1/2" (77.5 cm) to high shelf	36" (91.4 cm) to top of landing ledge 55 7/8" (141.9 cm) to high shelf	40" (101.6 cm) to top of landing ledge 59 7/8" (152.1 cm) to high shelf
Overall Depth	32 1/2" (82.5 cm) to end of landing ledge		31" (78.7 cm) to end of landing ledge
Cutout Width	24 1/2" (62.2 cm) upper 24" (61.0 cm) lower	41 9/16" (105.6 cm) upper 41 3/16" (104.6 cm) lower	-
Cutout Height	10 9/16" (26.8 cm)	36" (91.4 cm)	-
Cutout Depth	28 3/8" (72.1 cm)		-
Approximate Shipping Weight	82 lb. (36.9 kg)	305 lb. (137.6 kg)	317 lb. (142 kg)



Viking Range Corporation
111 Front Street
Greenwood, Mississippi 38930 USA
(662) 455-1200

For product information,
call 1-888-VIKING1 (845-4641),
or visit the Viking Web site at
vikingrange.com

